

LALVIN RHÔNE 2323™

Saccharomyces cerevisiae

Enhancing polyphenol content and tannin structure

DESCRIPTION

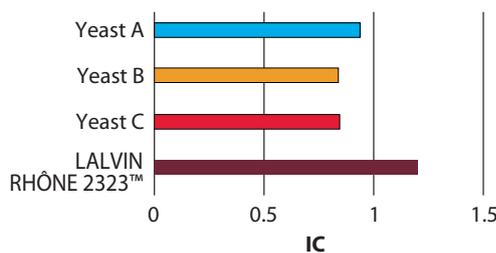
LALVIN RHÔNE 2323™ was selected by the technical service of the Comité Interprofessionel des vins AOC Côtes du Rhône et de la Vallée du Rhône (CIVCRVR). The selection was carried out from a culture collection of over 600 yeasts, sampled over the last 15 years in vineyards from the region. LALVIN RHÔNE 2323™ is recommended for the fermentation of red wine with high alcohol production, low volatile acidity production and good extraction of phenolic compounds.



BENEFITS & RESULTS

Highly suited to the production of premium red wines from must with high polyphenolic potential. It is the efficient extraction of polyphenolics that favors the enhancement of tannin structure through better polymeration. Tends to promote licorice and blackcurrant flavors and maintains relatively moderate color intensity.

Tannic structure and oenological properties



Impact of the yeast on color intensity (IC) at the end of alcoholic fermentation, Grenache, (CIVCRVR).

Variety	Yeast	% vol.	VA g/L H ₂ SO ₄	IC	DO280 nm
Grenache	LALVIN RHÔNE 2323™	13.35	0.27	5.1	50.3
	A	13.5	0.35	4.5	47.4
	B	13.4	0.3	4.6	47.3
Syrah	LALVIN RHÔNE 2323™	13.1	0.31	21.1	89.7
	A	13.45	0.38	20.9	90.1
	B	12.8	0.38	18.5	81.8

Wines characteristics depending on the yeast

YSEO™
PROCESS
Research in collaboration
with Washington State University

YSEO™ signifies Yeast Security and Sensory Optimization, a unique Lallemand yeast production process to help overcome demanding fermentation conditions.

YSEO™ improves the reliability of alcoholic fermentation by improving yeast quality and performance and reduces the risk of sensory deviation even under difficult conditions. YSEO™ yeasts are 100% natural and non-GMO.



PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 15 to 28°C
- Tolerance to alcohol up to 15% v/v
- Regular and moderate fermentation rate
- Competitive ("Killer K2") factor active
- Short lag phase
- High nutritional requirement
- Low volatile acidity production
- Low SO₂ production
- Low H₂S production

*subject to fermentation conditions

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35°C and 40°C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10°C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

+ Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING AND STORAGE

- Available in 500 g
- Store in a dry place at 4-11°C
- To be used once opened

Distributed by:

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. February 2023.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture